



## Sour Cream-Rum Raisin Cheesecake

READY IN



560 min.

SERVINGS



16

CALORIES



523 kcal

DESSERT

### Ingredients

- ☐ 1.3 cups chocolate wafer crumbs
- ☐ 0.5 cup walnut pieces finely chopped
- ☐ 5 tablespoons butter melted
- ☐ 2 tablespoons granulated sugar
- ☐ 1 cup raisins
- ☐ 0.3 cup rum dark
- ☐ 32 oz cream cheese softened
- ☐ 1.5 cups granulated sugar
- ☐ 4 eggs

- ☐ 1 cup cream sour
- ☐ 1 cup whipping cream
- ☐ 2 tablespoons powdered sugar
- ☐ 0.5 cup cream sour
- ☐ 1 tablespoon rum dark

## Equipment

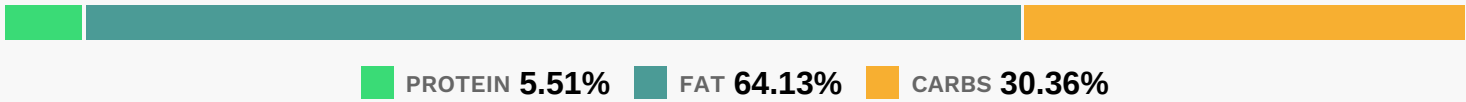
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ blender
- ☐ spatula
- ☐ springform pan

## Directions

- ☐ Heat oven to 350°F. Spray 9-inch springform pan with cooking spray.
- ☐ Mix crust ingredients. Press in bottom of pan.
- ☐ Bake 10 minutes. Cool 10 minutes. Reduce oven temperature to 325°F.
- ☐ In saucepan, bring raisins and 1/3 cup rum to simmer.
- ☐ Remove from heat; let stand 20 minutes.
- ☐ Drain. In large bowl, beat cream cheese and granulated sugar with mixer on medium until light and fluffy. Beat in eggs and sour cream until blended.
- ☐ Pour one-third of the batter over crust.
- ☐ Sprinkle half of the raisins. Repeat. Top with remaining batter.
- ☐ Bake 1 hour 15 minutes or until edges are set 2 inches from edge of pan but center still jiggles slightly. Turn oven off; open door 4 inches. Leave in oven 30 minutes. Run small metal spatula around edge of pan to loosen. Cool 30 minutes. Refrigerate at least 6 hours.
- ☐ Remove side of pan. Beat whipping cream and powdered sugar with mixer on high until stiff peaks form. Fold in 1/2 cup sour cream and 1 tablespoon rum.

Spread over cheesecake.

# Nutrition Facts



## Properties

Glycemic Index:20.34, Glycemic Load:21.85, Inflammation Score:-7, Nutrition Score:7.4739130476247%

## Flavonoids

Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg

## Nutrients (% of daily need)

Calories: 523.09kcal (26.15%), Fat: 37.37g (57.49%), Saturated Fat: 18.74g (117.12%), Carbohydrates: 39.81g (13.27%), Net Carbohydrates: 38.65g (14.05%), Sugar: 27.9g (31%), Cholesterol: 127.89mg (42.63%), Sodium: 299.25mg (13.01%), Alcohol: 1.98g (100%), Alcohol %: 1.6% (100%), Protein: 7.22g (14.45%), Vitamin A: 1332.14IU (26.64%), Vitamin B2: 0.3mg (17.41%), Selenium: 10.36µg (14.8%), Phosphorus: 139.7mg (13.97%), Manganese: 0.22mg (11.18%), Calcium: 103.11mg (10.31%), Copper: 0.15mg (7.62%), Vitamin E: 1.05mg (6.97%), Potassium: 242.75mg (6.94%), Vitamin B5: 0.66mg (6.64%), Magnesium: 22.88mg (5.72%), Iron: 0.99mg (5.5%), Vitamin B6: 0.11mg (5.3%), Zinc: 0.76mg (5.08%), Vitamin B12: 0.3µg (5.07%), Folate: 20.17µg (5.04%), Fiber: 1.16g (4.63%), Vitamin B1: 0.07mg (4.39%), Vitamin D: 0.46µg (3.05%), Vitamin B3: 0.48mg (2.42%), Vitamin K: 2.33µg (2.22%)